

# PARTY PACKAGES

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## PACKAGE 1

\$55 PP not available friday or saturday nights

### FIRST COURSE

one choice served family style

APPETIZER OR SALAD

### SECOND COURSE

one choice per guest (pick three)

CHICKEN / PASTA ARTIGIANALE

### BEVERAGES

FOUNTAIN DRINKS

additional:

APPETIZER +10 PP

DESSERT +10 PP

CAFFE OR TEA +5 PP

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## PACKAGE 2

\$75 PP not available saturday nights

### FIRST COURSE

two choices served family style

APPETIZER (1) / SALAD (1)

### SECOND COURSE

one choice per guest (pick three)

SEAFOOD / CHICKEN

PASTA ARTIGIANALE

### DESSERT

one choice per guest (pick two)

### BEVERAGES

FOUNTAIN DRINKS

CAFFE OR TEA +5 PP

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## PACKAGE 3

\$95 PP

### FIRST COURSE

three choices served family style

APPETIZER (2) / SALAD (1)

### SECOND COURSE

one choice per guest (pick four)

MEATS / SEAFOOD / CHICKEN

PASTA ARTIGIANALE

### DESSERT

one choice per guest (pick two)

### BEVERAGES

FOUNTAIN DRINKS / CAFFE / TEA

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#### All Packages Include Homemade Breads

10 Minimum Guests, Private Room 32 Minimum Guests

The Reserved Number Of Guests Shall Be Considered The Minimum.

To Be Confirmed No Later Than 48 hours To The Event.

Non Refundable Deposit Is Required To Reserve Your Party

22% Gratuity Will Be Added To Total Amount. Cake plating \$2 pp

**3.5% convenience fee will be added if paying with credit card  
if paying cash there will be no fee**

# PRIVATE EVENTS

# LUCCA'S RISTORANTE

— EXPERIENCE THE TASTE OF ISCHIA —

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# APPETIZERS

## **POLPETTE** "ranked best meatballs in New Jersey by NJ.com"

pine nuts raisins beef meatballs / tomato sauce / melted provolone

## **ARANCINI**

mini rice balls stuffed with beef pork peas cheese

## **POLENTA** (V)

crispy polenta / hazelnuts / ricotta salata / peach agrodolce

## **800°BRUSCHETTA** (V)

brick oven sourdough crust / mozzarella  
garlic / herbs / heirloom cherry tomatoes

## **ROLLATINI GIALLI** (V)

cheese stuffed eggplant slices / yellow tomato sauce

## **SPIEDINI**

reggiano crusted mozzarella / cognac beef reduction

## **ZUPPETTA**

mussels / clams / tomato sauce / caperberries / grilled focaccia

## **FICO** (GF)

fresh figs / mascarpone / pine nuts / prosciutto / mango balsamic pearls

## **OTTO**

grilled octopus / olives / lemon / garlic / heirloom cherry tomatoes  
potatoes / pickled peppers / italian spelt / pickled fennel / arugula

## **CALAMARI**

fried squid / spicy tomato sauce

## **BURRATA** (GF)

burrata cheese / beef bresaola / roasted peppers  
pickled eggplant / balsamic reduction

# SALADS

## **PERA** (V) (GF)

poached pear / hazelnuts / gorgonzola / dried apricots  
greens / pear vinaigrette

## **FARRO** (V)

italian spelt / beets / ricotta salata / pistachios / arugula  
roasted fennel / balsamic vinaigrette

## **PANCETTA**

pancetta / reggiano / chopped egg / croutons / little gem lettuce / caesar

## **VERDE** (V) (GF)

heirloom cherry tomato / olives / onions / greens / balsamic vinaigrette

# -PASTA ARTIGIANALE-

we make our pasta with all organic ingredients

## **ZÉMARI** (V)

maccheroni crestati / eggplant / ricotta salata / tomato sauce

## **PAPPARDELLE**

ridged broad pasta / burrata cheese / bolognese meat sauce

## **CINQUANTA**

fifty layered lasagne / veal tenderloin stew  
cheese / mushrooms / marsala sauce

## **JACLYN** (GF)

gluten free penne / broccoli rabe / sausage  
dried cherry tomatoes / garlic / white wine

## **AGNOLOTTI** (V)

stuffed butternut squash cocoa pasta / pumpkin seeds / creamy herb

## **VALENTINO**

tomato ricotta cavatelli / chicken / dried cherry tomatoes  
creamy pistachio pesto

## **ROMOLO**

paccheri / chicken / pancetta / roasted shallots garlic tomato sauce

## **CONIGLIO**

broccoli rabe orecchiette rigate / rabbit ragù ischitano

## **GENOVESE**

gnocchi / braised short rib / reggiano / shallots / beef reduction

## **LANCETTE** (V)

beet reginette bucate  artichoke / olives / eggplant / capers  
calabrian chile / yellow tomato roasted garlic sauce

# CHICKEN

Bell & Evens

## **BIANCO**

chicken breast / fontina / asparagus / pistachios / béchamel  
maccheroni crestati

## **MARSALA ARROSTO** (GF)

roasted whole chicken breast with frenched drumette  
marsala sauce / mushroom risotto

## **GALLINAIO**

battered chicken breast / porchetta / eggplant / broccoli rabe  
provolone / chicken au jus / crispy polenta

## **CHICKEN PARMIGIANA**

chicken cutlet / tomato sauce / mozzarella / rigatoni

# SEAFOOD

## **LUCA**

shrimp / crabmeat / scallops / roasted tomatoes / capers  
asparagus / linguine / creamy white wine sauce

## **CAPELANTE** (GF)

seared scallops / corn / green peas / roasted peppers  
yellow tomato saffron risotto

## **ISCHIA**

shrimp / calamari / clams / mussels / scialatielli  
seafood tomato sauce

## **POLYPUS**

squid ink fusilli ricci / octopus / clams  
lemon / white wine / herb bread crumb

## **BRANZINO**

mediterranean sea bass filet / escarole zucchini  
tomato ricotta cavatelli / roasted garlic lemon sauce

## **CANNELLONI**

spinach cylindrical pasta / stuffed with lobster / mascarpone  
brandy tomato cream sauce

# MEATS

Pat LaFreida

## **O RRAÛ**

neapolitan classic tomato meat stew  
pine nuts raisins beef meatballs / sausage / bone in short rib  
broccoli rabe / reggiano / paccheri

## **COSTATA**

braised on the bone angus short rib / asparagus  
tomato ricotta cavatelli / cognac beef reduction

## **ABBACCHIO**

braised lamb hind shank / lamb essence mirepoix / spinach  
crispy polenta

## **MAIALE** (GF)

twenty ounce double frenched / berkshire pork chop  
prosciutto / provolone / broccoli rabe / roasted fennel  
fingerling potatoes / barolo reduction

## **STAGIONATA**

thirty day dry aged bone in eighteen ounce  
USDA prime NY strip / reggiano truffled cream sauce  
mushrooms / peas / corn / gnocchi

## **SALTIMBOCCA**

veal tenderloin scaloppini / prosciutto  
sage / spinach / buffalo mozzarella  
brandy sauce / fingerling potatoes

## **OSSOBUCCO** (GF)

veal hind shank / truffled plum tomatoes  
caramelized mushroom risotto

## **MARETERRA**

veal tenderloin scaloppini / shrimp / zucchini / capers  
scampi sauce / linguine

## **VEAL PARMIGIANA**

veal tenderloin cutlet / tomato sauce / mozzarella / rigatoni

# DESSERTS

## **TIRAMISU** (V)

espresso lady finger cookies  
grand marnier / whipped mascarpone / cocoa

## **MINI CANNOLI ARANCIO** (V)

fried pastry dough / sweet ricotta cream  
orange zest / chocolate bits

## **POMPEI** (V)

warm chocolate cake / semi-liquid center  
chocolate liquor / choice of gelato or sorbetto

## **CRÈME BRULÉE** (V) (GF)

vanilla custard caramelized sugar

## **BOSCO** (V)

fresh berries baked in a flaky crust  
choice of gelato or sorbetto

## **GELATO E SORBETTO** (V) (GF) two scoops your choice

gianduja milk chocolate hazelnut gelato

madagascar vanilla gelato

mint chocolate chip  gelato

blood orange sorbetto 

passion fruit sorbetto 